

AOP Côtes-du-Rhône, LES DEMAZETTES EN GOGUETTE, Rosé, 2024

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

One cuvée, three colours! For all those moments of conviviality and sharing. Wherever you are, whatever the occasion, this wine is made to be enjoyed with friends, with those who make every moment more enjoyable. Open a bottle, let the smiles mingle with the aromas and enjoy!

A wine that unites palates and hearts!

TERROIR

Semi-pebbly soil

WINEMAKING

Direct pressing. Temperature control during fermentation.

VARIETALS 13 % VOL.

Cinsault, Grenache noir, Syrah

SERVING

Serving temperature: 9° - 11°.

Serving suggestion: Remove your bottle from the fridge 20 minutes before serving.

TASTING

Very pale pink colour with purple tints. Intense nose with notes of exotic fruits. A fresh attack in the mouth, with fruity notes (pear, citrus fruits). A beautiful tension in the finish with a touch of minerality which brings balance and harmony.

FOOD PAIRINGS

Appetizers, exotic and Mediterranean food, cold cuts, grilled meat. Pleasure wine.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
burgundy ecova évolution mi blanc							750			3 373 160 001 789	3 373 160 101 786
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	EUR 170 x 120 x 80
Palette universelle	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140 x 120 x 100